☑ Electrolux

MODEL #		
PROJECT NAME #		

air-o-steam[®] Gas Combi Oven 202

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air-o-steam® Gas Combi Oven 202

267555 (AOS202GAP1)

Gas Combi Oven 202 120 V/1p/60Hz - 17A

Short Form Specification

Item No.

Unit to be Electrolux air-o-steam® Combi Oven AOS202G. The air-o-steam® features three cooking modes – Steam (77°F-266°F), Hot convected air (77°F-572°F) and Combi-mode (77°F-482°F). Each cooking mode operates under lambda-sensor driven air-o-clima: automatic and constant real humidity control. 6-point multi-sensor for core temperature controlled cooking cycles. Pre-programmed Low Temperature Cooking cycle (LTC) and programmable memory (up to 100, 7-step programs available), 20 factory pre-set cooking programs included. Large LED display for both set and actual values of humidity and temperature in cooking chamber during cooking. All 304 stainless-steel construction, seamless hygienic cooking chamber with all rounded corners. Double thermo-glazed door with open frame construction for cool outside door panel. Halogen cooking chamber lighting. IPX-5 (NEMA 4) spray water protection certification.

air-o-clean, automatic and built-in self-cleaning system.

 $\mathsf{EKIS},\ \mathsf{pc}\text{-}\mathsf{controlled}\ \mathsf{HACCP}\ \mathsf{monitoring}\ \mathsf{software}\ \mathsf{package}\ \mathsf{available}\ \mathsf{at}\ \mathsf{additional}\ \mathsf{cost}.$

Half day chef training included.

Covered by Electrolux Platinum Star® Service Program two-year parts and one-year labor warranty, installation start-up and performance check-up after one year from installation.



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Approval:	
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Main features

ITEM #

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- Dry, hot convection cycle (77 °F to 572 °F): ideal for low humidity baking.
- Low temperature steam cycle (77 °F to 211 °F): ideal for sous-vide (vacuum packed) re-thermalization and delicate cooking.
- Steam cycle (212 °F): seafood and vegetables.
- · High temperature steam (213 °F to 266 °F).
- Combination cycle (77 °F to 482 °F): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Pre-programmed re-thermalization cycles for banqueting applications.
- air-o-clima: lambda sensor controlled automatic humidity adjustment of cooking environment (PATENT).
- 6-point multi-sensor core temperature probe.
- Pre-programmed Low Temperature Cooking cycle (LTC): minimizes weight loss, maximizes food quality for large pieces of meat (PATENT).
- Cook&Hold cycle.
- Variable fan speed. Radial fan.
- · Reduced power cycle.
- · 20 pre-set cooking programs in memory for most popular cooking items.
- 100 program locations in on-board memory, up to 7 cooking steps each.
- · air-o-clean: built-in and automatic self-cleaning system.
- Electrolux Platinum Star® Service package included:
 - 2-year parts, 1-year labor warranty.
 - · Start-up install check.
 - Equipment check-up after 12 month from installation.
 - · Half day chef training session.

Construction

- · High efficiency and low emissions burners.
- · IPX 5 splash water protection certification for easy cleaning.
- All 304 stainless steel construction.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Double thermo-glazed door with open frame construction, for cool outside door panel.
- Swing hinged easy-release inner glass on door for easy cleaning.
- · Swing hinged front panel for easy service access to main components.

PNC 922044

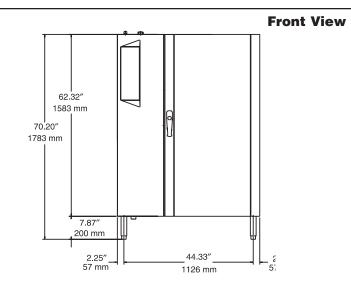
Included Accessories

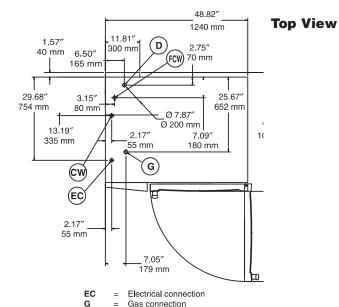
• 1 rack trolley (20 racks)

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• 20 304 stainless steel grids	PNC 922076
Optional Accessories	
 Increased pitch rack trolley (16 grids) 	PNC 922046
• 92 plate trolley	PNC 922055
 Thermal blanket 	PNC 922046
• Pair of chicken racks (8 chickens per rack)	PNC 922036
 Non-stick universal pans 	PNC 922090-2
Combi oven grill	PNC 922093
Fat filters	PNC 922179
Frying griddle	PNC 922215
 Pair of frying baskets 	PNC 922239
 Heat shield for 202 	PNC 922242
 External hand shower 	PNC 923006

air-o-steam[®] Gas Combi Oven 202

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D = Water drain
CW = Cold Water inlet
FCW = Filtered Cold Water inlet

Filtered Cold Water inlet

Side View

2.07"

30.16"

766 mm

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Electric

Supply voltage:

267555 (AOS202GAP1) 120 V/1p/60Hz - 17A

Circuit breaker required

Gas (Natural or LPG)

Gas (Natural or LPG)

ISO 7/1 Gas connection diameter: 1" MNPT Gas regulator recommended. Supplied by others.

Max rated thermal load:

Natural Gas

 Pressure:
 7" w.c. (17.4 mbar)

 Boiler:
 BTU 205,000 (60 kW)

 Heating elements:
 BTU 239,000 (70 kW)

 Total:
 BTU 444,000 (130 kW)

LPG

 Pressure:
 11" w.c. (27.4 mbar)

 Boiler:
 BTU 188,000 (55 kW)

 Heating elements:
 BTU 205,000 (60 kW)

 Total:
 BTU 393,000 (115 kW)

Water

Water Consumption (gal./hr.): Min: 7.13 Max: 26.42

Water inlet "CW" - 3/4" connection:

Unfiltered drinking water

Water inlet "FCW" - 3/4" connection:

Total hardness: 5-50 ppm

 Pressure:
 22-36 psi (150-250 kPa)

 Drain "D":
 1-1/4" connection

Electrolux recommends the use of treated water, based on testing of specific water conditions.

Installation

Clearance: 2" (5 cm) rear and right hand sides.

Suggested clearance

for service access: 20" (50 cm) left hand side.

Capacity

Sheet pans: $20 - 18'' \times 26''$ Steam pans: $40 - 12'' \times 20''$ Half size sheet pans: $40 - 13'' \times 18''$ GN:40 - 1/1 containersMax load capacity:440 lbs. (200 kg)

Key Information

 Net weight:
 1058 lbs. (480 kg)

 Shipping weight:
 1080 lbs. (490 kg)

 Shipping width:
 51-3/16" (1300 mm)

 Shipping height:
 81-1/8" (2060 mm)

 Shipping depth:
 44-11/16" (1135 mm)

 Shipping Volume:
 107.35 cu. ft. (3.04 m³)

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.